AMERICAN AND OTHER DRINKS

BY

C. PAUL.

LONDON:
PRINTED BY T. F. SHAW AND CO., PLOUGH COURT,
FETTER LANE, E.C.

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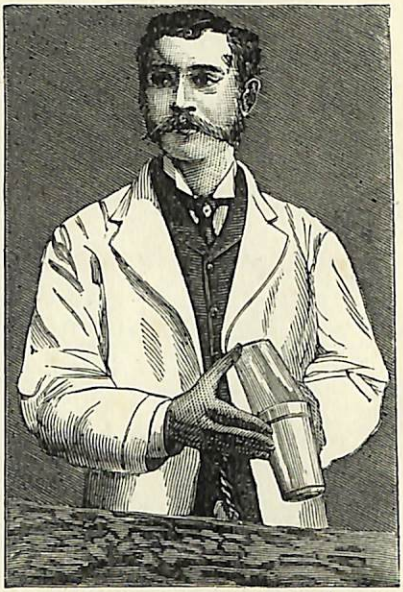

ILLUSTRATING THE MANNER OF HOLDING THE SHAKERS WHILST MIXING COBBLERS.

AMERICAN & OTHER DRINKS.

CONTAINING THE MOST APPROVED

Recipes,

FOR MAKING THE PRINCIPAL

"DRINKS" USED IN THE UNITED STATES

AND

THROUGHOUT THE WORLD.

BY

CHARLIE PAUL,

OF THE AQUARIUM, LATE OF PARIS AND NEW YORK.

Illustrated by Messrs. DOWES, CLARKE & CO., *of New York,*
And MR. JOHN SWAIN, *of London.*

LONDON:
PRINTED BY T. F. SHAW AND CO., PLOUGH COURT,
FETTER LANE, E.C.

Dedication.

TO MESSRS. BERTRAM & ROBERTS,

AT WHOSE HANDS I HAVE RECEIVED MANY DISTINGUISHED MARKS OF PERSONAL KINDNESS AND CONSIDERATION, THIS LITTLE VOLUME OF RECIPES OF "AMERICAN DRINKS," AND OTHER BEVERAGES, IS RESPECTFULLY INSCRIBED, BY

THE AUTHOR,

CHARLIE PAUL.

London, 1884.

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PREFACE.

"We are more indebted to the people of the United States, during the last half century, for discoveries and inventions that have added to the comfort and happiness of mankind, than to all the peoples of Europe together;" so says no less an authority than Mr. John Bright. Whether this be true or not, as regards the higher branches of art and of science, Charlie is not in a position to say; but this he can affirm unqualifiedly, after a varied experience in several of the first capitals of Europe, and a lengthened sojourn in the United States themselves, that no people have attained to greater excellence in the art and science of concocting beverages, that are at once grateful to the palate and promotive of *bon hommie* and good cheer, and, at the same time, innocuous to the system, than have the Americans. Unlike most of our English beverages, the "American drinks" are adapted to the tastes of every sort and condition of the human family. Men find in them the solace and stimulant they need; women, the cooling draught and refreshment they require; and children, the delicious flavour and sweetness they long so much after. So true is this, that go now where one will—to any considerable town in any part of the civilized portion of the globe, to any place of public resort—to our exhibitions, to our fashionable fancy bazaars, to our race-courses, to our theatres and concert rooms, to the Aquarium—among the first objects that attracts one's attention is an "American bar," surrounded by an eager throng clamouring to be served with those deliciously cool, and delightfully refreshing beverages. Hear what Mr. George Augustus Sala has to say in the *Daily Telegraph* on the American Bar at the late Fisheries Exhibition, which was conducted by Charlie!

"The American bar at the Fisheries Exhibiton has become a very note-worthy feature among the attractions of that eminently popular show; and if the 'drinks' themselves cannot be properly described as 'exhibits,' they certainly enjoy an extensive amount of patronage from the daily thousands who flock to see the Exhibition. The Catalogue of the drinks * * * * is in itself a curiosity * * * * . A list of one hundred and eighty drinks is given, among which are to be found seven varieties of 'cocktails,' ranging from 'Chinese' to the 'Bombay.' There are four spirituous mixtures known as 'skins,' three 'crustas,' three preparations of rum, brandy, and peach brandy respectively, in which honey is mingled, and a number of 'drinks' with 'fancy' names, such as 'fisherman's prayer,' 'prairie oyster' 'eye opener,' 'nerver,' 'thunder,' 'straights,' 'leave-it-to-me,' 'settler,' 'bosom caresser,' 'swizzle,' 'Boston flip,' and 'pick-me-up.' All these are 'short' drinks—that is to say, drams.

"In the list of 'long' drinks which may be imbibed with deliberation and through the medium of a couple of straws may be mentioned 'Spanish delight,' 'gin sling,' 'stone fence,' 'soda cocktail,' 'mother's milk,' 'John Collins,' 'egg nogg,' 'milk punch,' 'Sangaree,' 'sherry cobbler,' 'mint julep,' 'Stonewall Jackson,' &c., &c., &c."

But it is one thing to be able to concoct beverages that will tickle and please the human palate, and quite another to attempt to write a book on the subject. "Good wine needs no bush;" neither at this time of day does a book of recipes as to how the principal "American drinks" are compounded, by one who has been pronounced by the public as A1 in the business, need a preface; it is sure soon to be discovered and appreciated. But in bringing this book before the public, Charlie feels it is due to his readers and to himself, to make this explanation.

Like almost every person from the beginning

of the world until now, who has succeeded in any undertaking, Charlie has had, and has, numerous imitators and detractors—people who have gone about pretending that they had got his secret from him, or had penetrated it for themselves. One of his principal reasons for publishing this small volume was to stop such people's mouths—his secret is here given to the world for the first time. A second reason was that a great many drinks that are passed off for American, are not "American drinks" at all; but vile imitations of them. This little work he hopes will protect the public in this matter. His last and chief reason was to popularize "American drinks," by telling his patrons and the world what they really are. It is for the public to say whether or not he has succeeded in each or all of these particulars. In conclusion he has only to add, and he hope his Scotch friends will forgive him for parodying their national poet,

Then here's a haun my trusty friend,
And gi' us a hand o' thine,
And we'll take a "Charlie Coaxer" yet,
For the days o' Auld Lang Syne.

CHARLIE PAUL.

AMERICAN AND OTHER DRINKS.

How to Make Them.

SHORT DRINKS.

General Instruction.—In making all kinds of "Short Drinks," take a half pint tumbler, in which put the different ingredients as directed below; then strain off into an ordinary pony tumbler.

1—CHINESE COCKTAIL.

Fill the tumbler with chipped ice; put in half a teaspoonful of powdered sugar; add three or four drops of angostura bitters and half a wine glassful of brandy, which done, shake well and strain off into an ordinary wine glass, putting a small piece of lemon peel on top.

2—LOCOMOTIVE.

Fill the tumbler with chipped ice; put in a teaspoonful of sugar, the yolk of an egg, half a liqueur glassful of curaçoa, two or three drops of essence of cloves, one wine glassful of Burgundy, and strain off as in No. 1.

3—FLASH OF LIGHTNING.

Fill tumbler with chipped ice, into which squeeze half a lemon; then add half a teaspoon-

ful of sugar, a teaspoonful of raspberry syrup, half a wine glassful of brandy, a little cayenne pepper; then strain off.

4—GIN SOUR.

Fill the tumbler with chipped ice; put in half a teaspoonful of powdered sugar and a teaspoonful of raspberry syrup; squeeze into the tumbler half a lemon; add half a wine glassful of gin, and strain off, putting a small piece of lemon peel on top.

5—BRANDY SOUR.

Same as No. 4, substituting brandy for gin.

6—WHISKEY SOUR.

Ditto, substituting whiskey for brandy.

7—BRANDY COCKTAIL.

Fill tumbler with chipped ice; put in three or four drops of angostura bitters, three or four drops of plain syrup, and half a wine glassful of brandy; stir well with a long spoon; strain off into wine glass and put in a small piece of lemon peel.

8—GIN COCKTAIL.

Same as No. 7, substituting gin for brandy.

9—BOURBON COCKTAIL.

Ditto, substituting Bourbon whiskey for brandy.

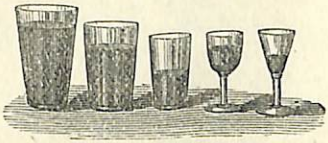
10—RYE COCKTAIL.

Ditto, substituting Rye whiskey for Bourbon whiskey.

BOTTLE STOPPER.

COBBLER SHAKERS.

STRAWS.



GLASSES USED FOR SERVING COCKTAILS, COBBLERS, &c.

11—BOMBAY COCKTAIL.

Fill tumbler with chipped ice; put in three or four drops of angostura bitters, four or five drops of curaçoa, and two drops of plain syrup; add half a wine glass of brandy; stir well with long spoon; strain off and put in a piece of lemon peel.

12—PRAIRIE OYSTER.

Take a wine glass; put in half a teaspoonful of vinegar, a new laid egg, a little salt and pepper. A drop of Worcestershire sauce added gives it a fine relish.

13—BRANDY SKIN.

Fill tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze in half a lemon; add a teaspoonful of strawberry syrup and half a wine glassful of brandy; then pare half a lemon (same as an apple) and put in wine glass; shake well and strain off.

14—BOURBON WHISKEY SKIN.

Same as No. 13, substituting Bourbon whiskey for brandy.

15—RYE WHISKEY SKIN.

Ditto, substituting Rye whiskey for Bourbon whiskey.

16—GIN SKIN.

Ditto, substituting gin for whiskey.

17—EYE OPENER.

Fill tumbler with chipped ice; put in a teaspoonful of powdered sugar and a new laid egg; add a liqueur glassful of brandy, a liqueur glass of rum; then shake well and strain off.

18—NERVER.

Fill tumbler with chipped ice; put in three or four drops of absinthe and of plain sugar; add two or three drops of lemon juice, half a wine glassful of brandy; then stir well with a long spoon and strain off.

19—THUNDER.

Fill tumbler with chipped ice; put in a small teaspoonful of powdered sugar, an egg, half a wine glassful of brandy, a pinch of cayenne pepper; then shake well and strain off.

20—APPETIZER.

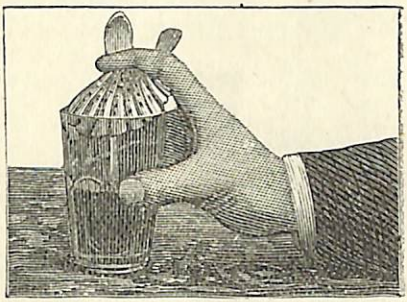
Fill tumbler with chipped ice; put in three or four drops of angostura bitters and of plain syrup; add two drops of lemon juice, half a wine glassful of old Scotch whiskey; then stir well with large spoon; strain off and add a small piece of lemon peel.

21—FLIP FLAP.

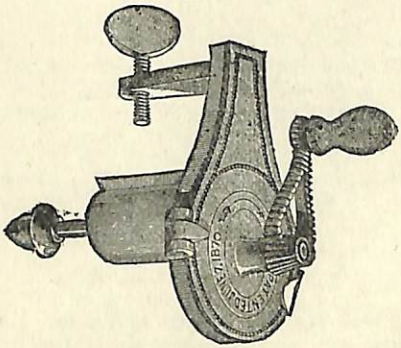
Fill a tumbler with chipped ice; put in a teaspoonful of powdered sugar, half a liqueur glassful of maraschino, a liqueur glassful of brandy; then shake well and strain off.

22—LIVENER.

Fill tumbler with chipped ice; put in two or three drops of angostura bitters, two or three drops of lemon juice; add a teaspoonful of raspberry syrup, a liqueur glassful of brandy, half a glassful of champagne; then stir well with large spoon and strain off into a pony tumbler; put a piece of lemon on top.



HOW TO SERVE A COCKTAIL.



NUTMEG GRATER.

23—GIN TWIST.

Take a wine-glass; put in a small piece of ice, a teaspoonful of strawberry syrup and half a teaspoonful of lemon juice; fill up with Old Tom gin, then pare half a lemon, twist, and drop in.

24—WHISKEY TWIST.

Same as No. 23; substituting whiskey for gin.

25—BRANDY TWIST.

Ditto; substituting brandy for whiskey.

26—JAVA PUNCH.

Fill tumbler with chipped ice; put in half a teaspoonful of powdered sugar, a teaspoonful of vanilla syrup; squeeze half a lemon in, add a liqueur glassful of brandy and the same of rum; shake well and strain off, putting a slice of orange on top.

27—NIGHT-CAP.

[This to be taken the last thing at night as a digester for other drinks previously imbibed. The recipe was given to Charlie by a very old Norwegian captain.]

Take a small wine glass; put in a liqueur glassful of old brandy; ditto curaçoa; ditto of benedictine; let them blend for a moment; then take off at a single draught, after which say—"Good night."

28—LEAVE IT TO ME.

[This drink originated from the fact of many people wishing to taste an American drink, but really not knowing which to choose].

Fill tumbler with chipped ice; put in half a teaspoonful of powdered sugar; squeeze half a lemon in; add a teaspoonful of raspberry syrup and one of maraschino; half a wine glassful of Old Tom gin; then strain off with a small pony tumbler, and place a slice of lemon on top.

[You will find this a very pleasant beverage].

29—BRANDY SWIZZLE.

Fill tumbler with fine chipped ice; put in half teaspoonful of powdered sugar; add four or five drops of Boker's bitters, a dash of noyeau, and half a wine glassful of brandy; then take a swizzle stick and swizzle well till you obtain a froth; after which strain off into a wine glass.

30—GIN SWIZZLE.

Same as above; substituting gin for brandy.

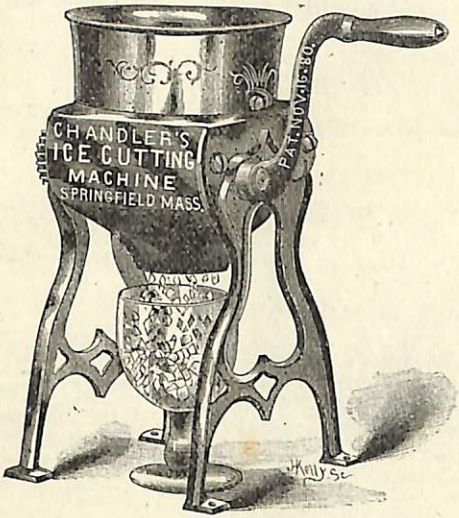
31—A SOUTH-COAST COCKTAIL.

[The recipe for this drink was given to the author by Lieut.-Commander Festing, R.N., H.M.S. ———, South-West Coast of Africa, 1883].

Take a soda water glass, and half fill with fine chipped ice; put in a teaspoonful of powdered sugar, half a teaspoonful of angostura bitters, a teaspoonful of curaçoa; squeeze half a lemon in; add one-and-a-half wine glassful of old Scotch whiskey; then fill up the glass with soda-water, after which take a swizzle-stick and swizzle well until you obtain a froth on top, then pour out into wine-glasses. This decoction would be sufficient for three or four persons.

32—RUM AND HONEY.

Take a wine glass; put in a small piece of ice; add a teaspoonful of Bourbon honey; fill up glass


CHANDLER'S
ICE CUTTING
MACHINE
SPRINGFIELD MASS.
PAT. NOV. 16. 80.

ICE CRUSHER.

with jam and rum; stir well with spoon, and place slice of lemon on top.

33—BRANDY AND GUM.

Take a wine glass; put in a small piece of ice; add half a teaspoonful of gum syrup, half a wine glassful of brandy; stir well with spoon.

34—BRANDY AND LEMON.

Same as No. 33, substituting lemon syrup for gum syrup.

35—BRANDY AND NOYEAU.

Ditto; substituting noyeau for lemon.

36—BOSTON FLIP.

Fill tumbler with chipped ice; put in a teaspoonful of powdered sugar and a new laid egg; add half a glassful of rye whiskey; shake well, and strain into a small pony tumbler, putting a little grated nutmeg on top.

37—BRANDY SCAFFA.

Take a long thin liqueur glass; put in half a liqueur glassful of brandy and a half of maraschino; add two dashes of angostura bitters on top.

38—SETTLER.

Fill tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in, add half a wine glassful of sweet brandy, and half a liqueur glassful of kummel; then strain off into a pony tumbler.

39—WHISKEY CRUSTA.

Fill tumbler with chipped ice; squeeze half a lemon in; add a teaspoonful of strawberry syrup, and half a wine glassful of Bourbon whiskey; shake well and strain into a wine glass, first having moistened the outside of the glass and dipped it into powdered sugar; place a slice of lemon on top.

40—GIN CRUSTA.

Same as No. 39, substituting gin for Bourbon whiskey.

41—BRANDY CRUSTA.

Ditto, substituting brandy for gin.

42—TOO TOO.

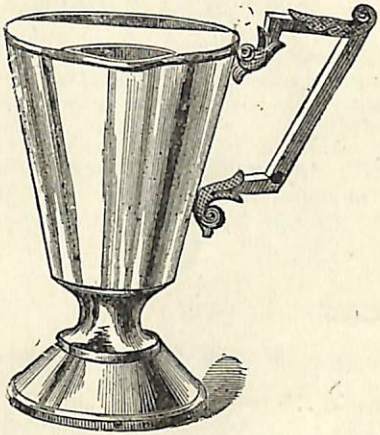
Fill tumbler with chipped ice; put in a teaspoonful of sugar, an egg, and a teaspoonful of raspberry syrup; add a liqueur glassful of brandy and a ditto of rum; shake well and strain.

43—CORPSE REVIVER.

Take a long, thin liqueur glass, which fill with equal portions of noyeau, maraschino, and yellow chartreuse respectively, taking care not to mix the ingredients, and take off at one draught.

44—BOSOM CARESSER.

Fill tumbler with chipped ice; put in a teaspoonful of raspberry syrup and a new laid egg; add a liqueur glassful of brandy and a little milk; shake well, and strain off with a pony tumbler.



MOUSTACHE CUP.

EGG-BEATER.

45—POUSSE L'AMOUR.

Take a wine glass; pour in half a liqueur glassful of red noyeau, ditto of maraschino, ditto of brandy; then put in gently the yolk of a new laid egg.

46—BRANDY AND HONEY.

Same as No. 32, substituting brandy for Jamaica rum.

47—PEACH BRANDY AND HONEY.

Ditto, substituting peach brandy for ordinary brandy.

48—NOYEAU COCKTAIL.

Fill tumbler with chipped ice; put in half a liqueur glassful of white noyeau, half a wine glassful of gin and two or three drops of angostura bitters; stir well with a long spoon; strain off, and put a small piece of lemon peel on top.

49—CHAMPAGNE COCKTAIL.

Take a pony tumbler and half fill it with chipped ice; put in three or four drops of angostura bitters; same of plain syrup; fill up the glass with champagne, and squeeze a small piece of a lemon peel on top.

50—ANGLERS' COCKTAIL.

Fill a tumbler with chipped ice; put in two or three drops of angostura bitters, half a teaspoonful of orange bitters, and three or four drops of raspberry syrup; add half a wine glassful of gin; then stir well and strain off.

51—EGG NOGG.

Fill a tumbler with chipped ice; put in a new laid egg, a liqueur glassful of brandy, one ditto of Jamaica rum; shake well, and strain off into pony tumblers, sprinkling a little grated nutmeg on top.

52—MANHATTAN COCKTAIL.

Fill tumbler with chipped ice; put in three or four drops of angostura bitters, ditto of plain syrup; add half a liqueur glassful of vermouth, half wine glassful of Scotch whiskey; stir well with spoon and put small piece of lemon on top.

53—BOURBON SOUR.

Same as No. 4, substituting Bourbon for gin.

54—RYE SOUR.

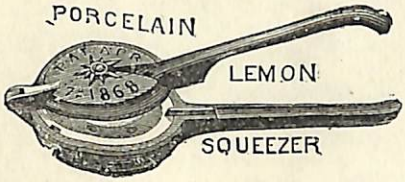
Ditto, substituting rye whisky for Bourbon.

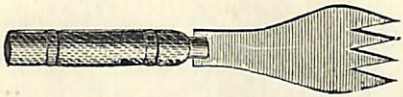
55—STARS AND STRIPES.

Take a thin, long liqueur glass; put in equal quantities of red noyeau, maraschino, yellow chartreuse, green curaçoa and brandy in the order given, and you will see stripes in the glass. When you have drunk the compound look up to the sky and you will see stars.

56—CHARLIE'S OWN.

Fill a tumbler with chipped ice; put in half a teaspoonful of powdered sugar, half ditto strawberry syrup, half liqueur glassful of yellow chartreuse, one liqueur glassful of brandy and one new laid egg; shake this up well first, then add half a glassful of champagne; after which, mix well, then strain off into a pony tumbler.





ICE PRONG, FOR SLICING ICE.

MIXING SPOON.

57—MAIDEN'S BLUSH.

Fill a tumbler with chipped ice; put in half a teaspoonful of powdered sugar, a teaspoonful of raspberry syrup; squeeze half a lemon in; add half a teaspoonful of absinthe, half a wine glassful of Old Tom gin; shake well and strain off into a coloured glass, putting a slice of lemon on top.

58—ALABAZAM.

Fill a tumbler with chipped ice; put in half a teaspoonful of angostura bitters, a liqueur glassful of curacoa, and half a wine glassful of brandy; shake well and strain into pony tumbler.

59—CHEST PROTECTOR.

(Recommended by Mr. Bertram.)

Fill a half pint tumbler with chipped ice; put in a teaspoonful of sugar and a new laid egg; add a liqueur glassful of old brandy; then shake well and strain off into a small pony tumbler, sprinkling a little nutmeg on top.

60—CHARLIE'S KNICKEBEIN.

Take a wine glass; put in half a liqueur glassful of red noyeau, half ditto of maraschino, half ditto of yellow chartreuse in the order named, and be careful not to let them mix; next, float the unbroken yolk of a new laid egg on the surface, then build up a pyramid of the whisked white of the egg, and finally, dash a few drops of angostura bitters on the top.

61—HOT BRANDY FLIP.

Take a tumbler; put in a teaspoonful of

powdered sugar and three-parts of a wine glassful of brandy; fill the tumbler one-third of boiling water; mix and place a toasted biscuit on top, and grate a little nutmeg on it.

62—HOT PORT NEGUS.

Take a tumbler; put in a teaspoonful of sugar and a glass of port wine; fill up with boiling water and grate a little nutmeg on top.

63—SLEEPER.

Take a large tumbler; put in a teaspoonful of sugar, the yolk of one egg and a teaspoonful of lemon juice; add half a wine glassful of rum, and fill up with boiling water; put in two or three cloves, and mix well.

64—A CORKER.

Put the yolk of one egg in a goblet; then a teaspoonful of honey, two or three drops of essence of cloves and a liqueur glassful of curoçoa; mix this well; then add half a pint of high burgundy made hot, mix well and serve hot.

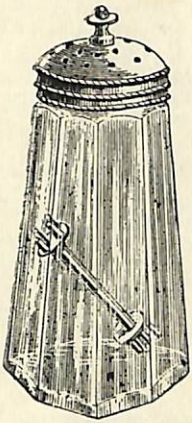
65—SAM WARD.

Fill a tumbler with chipped ice; put in three or four drops of angostura bitters, a good liqueur glass of green chartreuse; shake well, and strain off.

66—COAXER.

Take half pint tumbler; fill with chipped ice, teaspoonful of powdered sugar; squeeze half a lemon in; add the white of an egg, half a wine glassful of old Scotch whiskey; shake up well and strain into a pony tumbler.

GLASS STRAINER.



MUFFINEER.

LONG DRINKS.

1—SPANISH DELIGHT.

Take half pint tumbler; put in a teaspoon of powdered sugar, and a new laid egg; add half liqueur glassful of curaçoa, and a glass of port wine; shake well, and serve with straws.

2—GIN-SLING.

This is a favourite drink. Fill half pint tumbler with chipped ice; put in a liqueur glassful of plain syrup; squeeze half a lemon in; add half glassful of Old Tom gin, and fill up with soda-water. Then place slice of lemon and orange on top, and serve with straws.

3—STONE FENCE.

Fill a tumbler with chipped ice; put in half a teaspoonful of powdered sugar; squeeze half a lemon in; add half glassful of Bourbon whiskey; then fill up the tumbler with Jersey cyder; serve with straws, and ornament with fruits in season.

4—BRANDY-SLING.

Same as No. 3, substituting brandy for gin.

5—WHISKEY-SLING.

Ditto, substituting whiskey for Bourbon.

6—JERSEY CUP.

Fill half pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add a teaspoonful of pine apple syrup, half wine glassful of brandy; fill up the balance with cyder; ornament with fruit in season, and serve with straws.

7—JERSEY COCKTAIL.

Fill half pint tumbler with chipped ice; put in five or six drops of angostura bitters, and half teaspoonful of powdered sugar; fill up the tumbler with cyder; place a piece of lemon peel on top, and serve with straws.

8—CLARET PUNCH.

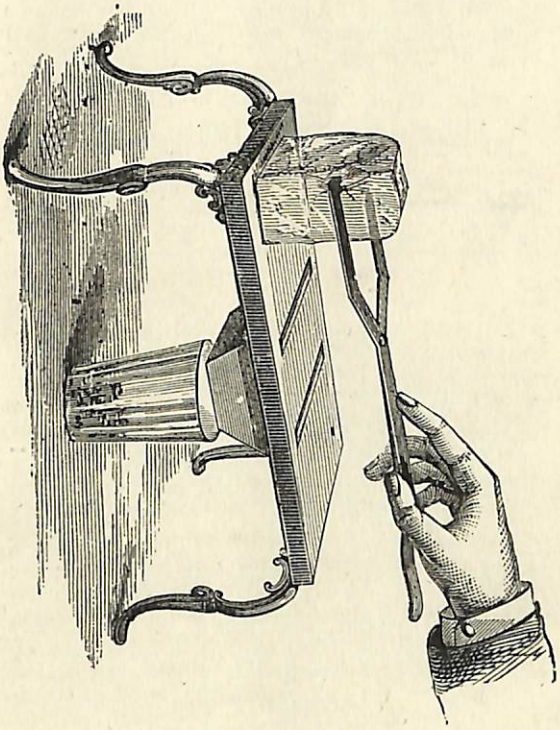
Fill half a pint tumbler with chipped ice; squeeze half a lemon in; add a teaspoonful of powdered sugar, and a teaspoonful of raspberry syrup; fill up with claret; shake well; ornament with fruits in season, and serve with straws.

9—CLARET CUP.

Fill half pint tumbler with chipped ice; put in a teaspoonful of powdered sugar, and squeeze half a lemon in; add half a liqueur glassful of curaçoa, and a glass of claret; fill up with soda-water; ornament with fruits in season, and serve with straws.

10—SODA COCKTAIL.

Use a large soda-water glass, which half fill with chipped ice; put in half a teaspoonful of angostura bitters, and half a teaspoonful of powdered sugar; fill up with soda; place small piece of lemon peel on top, and serve with straws.



ICE SHAVER.

11—PICK-ME-UP, OR BRACER.

Use a large soda-water glass, which half fill with chipped ice; squeeze a whole lemon in; add half teaspoonful of angostura bitters; then pour in a bottle of seltzer water, stir well with long spoon, and serve with straws.

12—AMERICAN LEMONADE.

Take a soda-water glass and fill with chipped ice; squeeze a whole lemon in, add a teaspoonful and a half of powdered sugar; fill up the glass with water; shake up well, place a slice of lemon on top and serve with straws.

13—LEMON SQUASH.

A very cool and refreshing drink.

Take a soda water glass, and fill with chipped ice; squeeze a whole lemon in; add 1½ teaspoonfuls of powdered sugar; fill up the glass with soda-water: stir well with spoon; ornament with fruits in season, and serve with straws.

14—MOTHER'S MILK.

Fill half pint tumbler with chipped ice; put in a teaspoonful of raspberry syrup and a liqueur glassful of brandy: fill up with new milk; shake well and serve with straws.

15—JOHN COLLINS.

Fill half pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeze half a lemon in; add half wineglass full of Old Tom gin; fill up with soda-water; ornament with fruits in season and serve with straws.

16—MILK PUNCH.

Fill half pint tumbler with chipped ice; put in a teaspoonful of powdered sugar, half-wine glassful of brandy and a liqueur glassful of Jamaica rum; fill up with new milk; shake well; sprinkle a little nutmeg on top, and serve with straws.

17—CLARET SANGAREE.

Fill half pint tumbler with chipped ice; put in a teaspoonful of powdered sugar: squeeze half a lemon in; fill up the tumbler with claret; shake well; add a slice of orange; sprinkle a little nutmeg on top, and serve with straws.

18—SHERRY SANGAREE.

Same as No. 17, substituting sherry for claret.

19—PORT WINE SANGAREE.

Same as No. 17, substituting port for sherry.

20—SHERRY COBBLER.

Fill half pint tumbler with chipped ice; put in half wine glassful of plain syrup, a good wine glassful of pale sherry; shake well and decorate with fruits in season; dash the top with claret, and serve with straws.

21—BRANDY PUNCH.

Fill half a pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeze half a lemon in: add a wine glassful of brandy; shake well, place a slice of lemon on top, and serve with straws.

AMERICAN WATER JUG.

COCKTAIL STRAINER.

22—MIXED PUNCH.

Fill half a pint tumbler with chipped ice; squeeze half a lemon in; add half a teaspoonful of powdered sugar; a liqueur glass of pine apple syrup, half a glass of brandy, one liqueur glass of Jamaica rum; then shake well and decorate with fruits in season and serve with straws.

23—FRUIT PUNCH.

Fill half a pint tumbler with chipped ice; squeeze a lemon in; add half a liqueur glass of vanilla syrup, half ditto of strawberry; half ditto of nectar; fill up the tumbler with soda water; decorate with fruits in season and serve with straws.

24—COFFEE PUNCH.

Take a half pint tumbler and fill with chipped ice; put in a teaspoonful of powdered sugar and a liqueur glass of brandy; fill up the tumbler with black coffee; shake well and serve with straws. [In making coffee and milk punch allow the shake to remain on top of the glass for a moment after having shaken.]

25—ROYAL AQUARIUM COFFEE PUNCH.

Take a half pint tumbler and fill with chipped ice; put in a teaspoonful of powdered sugar, the yolk of an egg, and a liqueur glassful of old brandy; fill up the tumbler with *café noir;* shake well; then put a little coloured sugar on top, and serve with straws.

26—COSMOPOLITAN DELIGHT.

Take a large soda-water glass and fill with chipped ice; put in a teaspoon of powdered sugar; squeeze half a lemon in; add half a

liqueur glassful of curaçoa, a teaspoonful of Orgeat syrup, and half a wine glassful of brandy; shake well; decorate with fruits in season; dash the top with claret and serve with straws.

27—SAUTERNE CUP.

Use a large soda-water tumbler, which fill with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half a liqueur glassful of maraschino, a wine glassful of sauterne; shake well; ornament with fruits in season; dash with claret and serve with straws.

28—CHAMPAGNE CUP.

Same as above, substituting champagne for sauterne.

29—MOSELLE CUP.

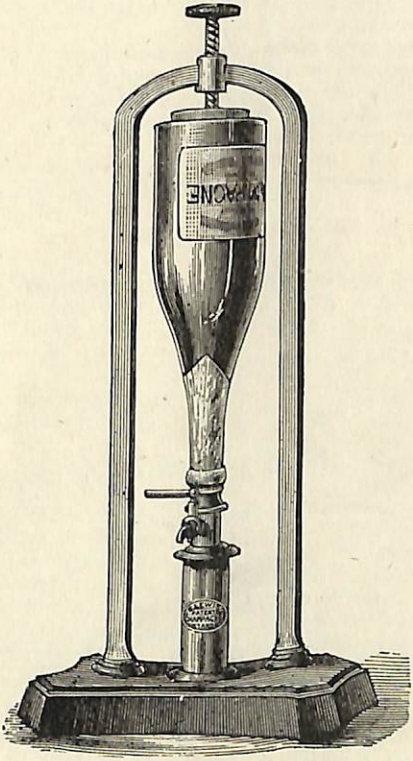
Ditto, substituting moselle for champagne.

30—WASHINGTON PUNCH.

Take a large soda-water glass and fill with chipped ice; put in a teaspoonful of powdered sugar, half a liqueur glassful of noyeau, half a wine glassful of brandy; fill up with new milk; shake well; sprinkle the top with powdered sugar, and serve with straws.

31—MINT JULEP.

Take a large soda-water glass; put in a teaspoonful of powdered sugar, a table spoonful of water; mix well with a spoon; take two or three sprigs of fresh mint and press them well in the sugar and water until the flavour of the mint is extracted; then take out the mint; add half a



NEW PATENT CHAMPAGNE STAND.

wine glassful of brandy, half a liqueur glassful of old Jamaica rum, half a liqueur glassful of yellow chartreuse; then fill the tumbler full of chipped ice; shake well; decorate the top with fruits in season, and place a bouquet of mint on top; finally dash with claret and sprinkle a little white powdered sugar over the mint, and serve with straws. This is a drink fit for a king.

32—BRANDY JULEP.

The Brandy Julep is made with the same ingredients as the Mint Julep, omitting the fancy adornments.

33—GIN JULEP.

The Gin Julep is made with the same ingredients as the Mint Julep, omitting the fancy adornments, and using gin as the basis.

34—WHISKEY JULEP.

Ditto; substituting whiskey for gin.

35—BRANDY SMASH.

This beverage is a julep on a small scale. Use half-a-pint tumbler, which fill with chipped ice; put in a teaspoonful of powdered sugar, and a tablespoonful of water; add half a wine-glassful of brandy, and a liqueur-glassful of Jamaica rum; use sprigs of mint same as in Mint Julep; place a piece of orange-peel on top, and ornament with fruit in season.

36—GIN SMASH.

Same as No. 35, substituting gin for brandy.

37—WHISKEY SMASH.

Ditto; substituting whiskey for gin.

38—SODA NOGG.

Fill large soda-water tumbler with chipped ice; put in a teaspoonful of powdered sugar, a new laid egg; fill up with soda water, and serve with straws.

39—PINE-APPLE PUNCH.

Fill half-pint tumbler with chipped ice; squeeze a lemon in; add a liqueur-glassful of brandy, and half-wine-glassful of pine-apple syrup; fill up with soda-water; decorate with fruits in season, and serve with straws.

40—VANILLA PUNCH.

Some as No. 39, substituting vanilla for pine-apple.

41—GIN FIZZ.

Fill half pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half wine glassful of Old Tom gin; fill up with soda water, and serve with straws.

42—BRANDY FIZZ.

Same as No. 41, substituting brandy for gin.

43—WHISKEY FIZZ.

Ditto, substituting whiskey for brandy.

44—SILVER FIZZ.

Fill half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half a wine glassful of Old Tom gin and the white of an egg; shake well; fill up with soda water and serve with straws.

45—GOLDEN FIZZ.

Fill a half-pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add half a wine glassful of Old Tom gin, the yolk of an egg; shake well; fill up with soda water and serve with straws.

46—FISHERMAN'S PRAYER.

Fill a half pint tumbler with chipped ice; put in half a teaspoonful of powdered sugar; squeeze half a lemon in, add a liqueur glassful of raspberry syrup and half a wine glassful of Jamaica rum; shake well; decorate with fruits in season and serve with straws.

47—NETHERLANDS COBBLER.

Take a large soda-water glass and fill with chipped ice; put in a teaspoonful of powdered sugar and squeeze half a lemon in; add half a liqueur glassful of vanilla syrup, half a wine glassful of Hollands gin; fill up with soda water, then decorate with fruits in season and serve with straws.

48—OLD CHUMS' REVIVER.

Fill a half pint tumbler with chipped ice; squeeze half a lemon in; add half a teaspoonful of sugar, one liqueur glassful of strawberry syrup, and half a wine glassful of brandy; fill up with soda water; place slice of lemon on top and serve with straws.

49—DAN GODFREY'S TICKLER.

Fill half a pint tumbler with chipped ice; put in a teaspoonful of powdered sugar; squeeze half a lemon in; add a teaspoonful of strawberry syrup, the white of an egg, half a wine glassful of Old Tom

gin; fill up seltzer water; decorate with fruits in season, and serve with straws.

50—CHAMPAGNE COBBLER.

Take a large soda-water glass and fill with chipped ice; put in a teaspoonful of sugar; squeeze half a lemon in; add half a liqueur glassfull of brandy, ditto of curoçoa; fill up with champagne; decorate with fruits in season; dash the top with claret, and serve with straws.

51—ROCKY MOUNTAIN PUNCH.

Take a large soda water glass and fill with chipped ice; put in a teaspoonful of sugar, and squeeze half a lemon in; add half a liqueur glassful of maraschino and a liqueur glass of rum; shake well, fill up with champagne; decorate with fruits in season, and dash the top with claret; then build up a pyramid with the whisped white of an egg, dash the top with claret or angostura bitters, and serve with straws.

52—PUNCHES FOR PARTIES.

THE PRINCE OF WALES' PUNCH.

Take a large bowl; put in two bottles of B. and R. champagne, and do. of Hock, half a bottle of orange curoçoa, half do. of cognac, half pint of Jamaica rum, one bottle of Maderia, three bottles of seltzer water, three do. of soda-water, and a wine glassful of strawberry syrup; squeeze two oranges and two lemons in. Finally, put the bowl into a refrigerator until the compound is thoroughly cooled. This will be sufficient for a party of twenty.

55—B. & R. PUNCH.

Take a large punch bowl, into which squeeze the juice of five lemons and two sweet oranges; dissolve these in half a pound of powdered sugar; next add the thin rind of an orange; stir in by degrees the white of six eggs beaten into a froth; put in a bottle of B. and R's. superior champagne, and half a bottle of rum; mix well, and decorate with fruits in season, after which put the bowl into a refrigerator, and let it remain until the compound is thoroughly cooled. This will serve for a party of fifteen.

56—IMPERIAL PUNCH.

Take a large punch bowl, into which put a quarter pound of powdered sugar, a wine glassful of maraschino, two bottles of claret, one do. of soda-water, six slices of cucumber peel, quarter of a teaspoonful of grated nutmeg; then slice two lemons in; mix well, and put in a large block of ice. This will serve for a party of ten.

57—CRYSTAL PALACE PUNCH.

Take a large punch bowl, into which slice up three oranges and a pine apple; then pour in a bottle of cognac brandy; let them steep well, after which add two bottles of champagne, three bottles of seltzer; cool it thoroughly, and serve immediately. This will serve for a party of twenty.

53—ROYAL AQUARIUM PUNCH.

Take a large punch bowl; put in the yolks of six eggs and half-pound of powdered sugar; mix this well; beat up the whites of the eggs separately, and then mix in the bowl; add one wine glassful of curoçoa, a bottle of brandy, a ditto of Jamaica rum, two quarts of new milk, three bottles of soda water; mix well together; then you will have a punch bowl sufficient to supply a party of twenty-five.

HOT DRINKS.

1—HOT TOM & JERRY.

Take a punch bowl, into which put the yolk of twelve eggs, and beat them up until as thin as water; then add one pound of powdered sugar, half a teaspoonful of ground cinnamon, ditto of ground clove, ditto of allspice; next beat the whites of eggs into a stiff froth, pour into the first bowl, and mix well; then add one bottle of brandy, one do. of Jamaica rum. This will be sufficient for a party of twenty.

THE WAY TO SERVE TOM AND JERRY.

Take two shakers, heat them well with boiling water; then pour in half of the mixture and half of boiling water, and keep pouring them from one shaker to the other, until you have attained a good froth; then heat your tumbler and pour the liquid in, which sprinkle with a little grated nutmeg on top. This will be found a delicious drink for a cold winter's night.

2—HOT AMERICAN PUNCH.

Take a punch bowl; put in a quarter pound of loaf sugar, the juice of a lemon; then add half a pint of brandy and half a pint of Jamaica rum; then set light to this; next make an infusion of green tea, one ounce to a quart and a half water; pour the tea gently into the bowl, and add the rind of half a lemon. The compound must be served flaming, and will be found sufficient for a party of fifteen.

HOT MILK PUNCH.

Take a punch bowl, add half a pound of powdered sugar, two quarts of boiling milk, one bottle brandy, half of Jamaica rum, mix well, and grate half a nutmeg on top.

AMERICAN BAR FIXTURES

AND ACCESSORIES.

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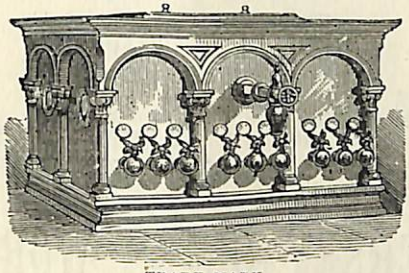

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